

# PASTA WITHOUT BORDERS

Pasta Trends and

Menu Ideas from Joseph's Pasta

## Jack Adams Offers Seafood Favorites and More at Bonackers

Like artists of other stripes, chefs are constantly looking for new experiences to fold into their art. Bonackers' Jack Adams is no exception. When he was a teen, he washed dishes at Sizzler's to earn enough money to pay for a trip to Europe. With just a sense of adventure and a love of food as his guide, he spent a month and a half eating his way through Germany. Adams still remembers being wowed by the meats, cheeses, breads, and wines he discovered.

When he returned to the U.S., he enrolled in college with the intention of becoming a computer programmer. He cooked his way through college as a way to finance his education...and discovered that he preferred food to computers. Once he made his decision to become a chef, he regained his wanderlust and traveled the country looking for training.

Adams worked under Chef Tim Waingraw at the upscale Black Orchid in Melbourne, FL. Waingraw had been the Executive Sous Chef at the White House during the Reagan years and had lots of wisdom to impart. Adams learned how to prepare the classics, how to sauté, and how to create fabulous desserts while at the Black Orchid. He also enjoyed his first oysters and escargots there.

Adams' next stint was at Straub's Seafood where, in addition to learning the ins and outs of preparing fish and seafood, he discovered other important attributes for a chef - speed and leadership. Adams worked in many Florida restaurants of varying ethnicities. While at the Italian favorite, Villa Palma, in Melbourne, he was advised by a friend to try for an apprenticeship at the award-winning Greenbrier Resort in West Virginia. Adams went up for the interview, after which he was shown his way to the walk-in, asked to make something on the spot, and accepted as an



apprentice. While at Greenbrier, Adams worked under Chef Alan Wong, famous today as a great innovator and master of Hawaiian Regional Cuisine.

Adams went on to work in many other restaurants, each time adding to his knowledge and experience. He could have been content to work as an executive chef in any number of fine establishments, but the desire to try something different was gnawing at him. He wanted to be his own boss.

In 2009, Adams teamed up with Richard Cooney to open Bonackers - "A One of a Kind Seafood Experience" - in Indian Harbor Beach, FL. Cooney had been a joint venture partner with Outback Steakhouse and offered the organizational input that only someone with valuable multiple unit experience could have. The name "Bonacker" derives from New York's Accabonac Harbor, whose name in turn comes from a Native American word that means "root place" or "place of ground nuts." Cooney comes from this area, and he and Adams thought the name had a catchy sound.

Bonackers' menu features appetizers such as Accabonac Harbor Clam Fritters served with mustard remoulade, full-flavored soups like Long Island Lobster Bisque, and rich pastas like Lighthouse Point Lobster Ravioli finished with a pink Pernod cream sauce, as well as a large variety of sandwiches and fish entrees. And yes, Adams also offers plenty for landlubbers.

Though Bonackers has been open only a short time, it is already generating a positive buzz. One customer who had the Lobster Ravioli, deemed it "fantastic." Another extolled the Clam Chowder, calling it "superb." Yet another, who has visited several times explains, "I like this restaurant because I know I can always find something satisfying."

# MENU INSPIRATIONS

We are continuously creating new ideas for Joseph's wide range of pasta and sauce products. Below are several new menu inspirations stemming from our research, our customers and our travels. We hope these ideas will help in creating your own signature dishes. Mangia!

## Appetizers

Summer antipasto salad of grilled artichoke hearts, grilled asparagus, roasted red peppers, arugula, pine nuts, and toasted **Gnocchi (24327)**; tossed with lemon citronette, and garnished with shaved Parmigiano Reggiano curls.

Pizza topped with creamy pomodoro sauce, crumbled Italian sausage, caramelized onions and **Tri-Color Tortellini (81704)**.

**Spicy Jalapeno Toasted Ravioli (27312)** sitting atop fresh avocado crema and topped with grilled pineapple and roasted red pepper salsa. Garnished with fresh grated cotija cheese and cilantro.

**Five Cheese Tortellini (81701)** floating in stracciatella (traditional Roman egg drop soup).

## Entrees

**Spinach and Gorgonzola Stuffed Gnocchi (26025)** tossed in a light Asiago Cream Sauce with pulled chicken and fava beans. Baked in the oven until golden and bubbly.

**Chicken and Grilled Vegetable Cannelloni (12004)** baked in a Taleggio cheese sauce, topped with a fresh "bruschetta topping" of vine ripened tomatoes and red onions, and drizzled with aged balsamic glaze.

**Egg Fettuccine (01006)** tossed with a creamy carrettiera sauce, dotted with diced prosciutto di Parma and roasted cherry tomatoes. Garnished with freshly grated Parmigiano Reggiano.

Pan-roasted Statler chicken breast with **Wild Porcini and Roasted Portobello Mushroom Sacchetti (25011)** served with a sherry-bacon cream sauce and roasted patty pan squash.

Beef Duo of pan-seared strip loin with a chanterelle, Chianti and mascarpone pan sauce with **Braised Beef and Black Pepper Stuffed Gnocchi (26050)** and grilled asparagus.

Veal involtini stuffed with prosciutto, provolone and fresh sage, served alongside **Artichoke and Mascarpone Ravioli (29243)**, tossed in a lemon piccata sauce and garnished with fried caper berries.

Grilled swordfish steaks topped with a compound butter flavored with lemon zest and tricolor peppercorns, served with grilled and marinated radicchio di Trevisio and **Sundried Tomato and Mascarpone Ravioli (41387)**, and tossed in aglio e olio.

# Recipes



## “Caprese” Salad with Basil Fonduta Stuffed Gnocchi and Marinated Heirloom Tomatoes

**For 4 appetizers**

### **Ingredients:**

#### **For the Marinated Heirloom Tomato Salad:**

4 Heirloom tomatoes, cored and  
diced medium  
2 Garlic cloves, minced  
¼ C Red onion, diced small  
1 ½ TBS Basil, freshly torn  
2 TBS Aged balsamic vinegar  
3 TBS Extra virgin olive oil  
Salt and pepper to taste

### **Method:**

Combine all ingredients in a large  
bowl and toss gently.  
Cover and set aside for at least 1  
hour before serving.

### **Ingredients:**

#### **For the Basil Oil:**

1 C Ligurian (or other light variety)  
extra virgin olive oil  
2 C Basil leaves, very tightly packed  
Sea salt to taste

### **Method:**

Blanche basil in rapidly boiling  
salted water for 10-15 seconds (or  
until it turns bright green); then  
immediately shock in iced water.  
Once chilled, remove and squeeze  
gently to remove excess water.

Place all ingredients in blender  
and puree. Let stand for 30  
minutes and then strain through a  
chinois or cheesecloth, pushing on  
the solids to release the oil.

### **Ingredients:**

#### **For the Basil Fonduta Stuffed Gnocchi :**

8 ea Basil Fonduta Stuffed Gnocchi  
1TBS Butter, room temperature

### **Method**

Cook the stuffed gnocchi in rapidly  
boiling water for about 6 minutes.  
Drain and toss with butter

### **Ingredients:**

#### **Heirloom tomato salad Basil Fonduta Stuffed Gnocchi:**

Heirloom tomato salad  
Basil Fonduta Stuffed Gnocchi  
1 large (about 6 oz) ball Mozzarella  
di bufala, cut into 6 wedges  
Extra virgin olive oil  
Sea salt  
Basil leaves  
Basil oil

### **Presentation:**

Place wedge of **Mozzarella di  
bufala** in the center of the plate,  
drizzle with extra virgin olive oil,  
and season gently with sea salt.  
Prop stuffed gnocchi alongside  
the wedge of mozzarella and  
nestle tomato salad around and  
on top. Garnish with fresh basil  
and basil oil.



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## Cari Amici,

Here is our Spring lexicon and pronunciation guide.

sale (sah´-leh): salt	pomodori (poh - moh - doh´ - ree) tomatoes	sale (sah´-leh): salt
pepe (peh´-peh): pepper	cipolla (chee - pohl´ - lah): onion	pepe (peh´-peh): pepper
estate (eh - stah´ - teh): summer	basilico (bah - zee´ - lee - koh): basil	mozzarella (mohts - sah - rehl´ - lah): mozzarella
burro (boor´-roh): butter	aglio (ah´-lyoh): garlic	gnocchi (nyohk´ - kee): potato dumplings
aceto balsamico ( ah - cheh´ - toh bahl - sah´ - mee - koh): balsamic vinegar		
olio d'oliva extra vergine (oh´ - lyoh doh - lee´ - vah eks´ - trah vehr´ - gee-neh): extra-virgin olive oil		

## Regional Shows 2010

**National Restaurant Association Show, McCormick Place Convention Center Chicago IL,**  
May 22-25, Booth # 4349

**Louisiana Foodservice EXP, New Orleans Morial Convention Center,**  
Aug 7-9, Booth # 908

**Florida Restaurant & Lodging Show, Orange County Convention Center,**  
September 12-14, Booth # 1558

2010 Joseph's Gourmet Pasta & Sauces

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